



SYM·PO·SI·ON

Noun, neuter

In ancient times, a gathering hosted for socializing



Dear friends & guests,
as in ancient Greece, Symposion should be a place for shared drinking,
dining, and philosophical conversation.

We would like to warmly invite you to this experience.

**Your Lazaris family
and the Symposion team**

Cold Appetizers & Salads



Tzatziki

6,9

Yogurt with cucumber and garlic (served with baguette)

Taramasalata Mix (red/white)

6,9

Fish roe with oil, onion, and lemon (served with baguette)

Warm Eggplant Salad

6,9

With bell peppers and feta (served with baguette)

Tyrokafteri

8,3

Spicy feta cream with chili and bell peppers (served with baguette)

Greek Salad

13,9

Salad with cucumber, tomatoes, onions, feta, olives, and peppers (served with baguette)

Arugula Salad

13,9

With grilled chicken breast fillet, sun-dried tomatoes, roasted sunflower seeds, and parmesan

Beetroot Salad

8,9

With yogurt, walnuts, and garlic (served with baguette)

Small Warm Dishes



Feta

9,9

In filo pastry with honey and sesame

Grilled Halloumi

12,9

Goat cheese with pita and bacon on a small salad

Mykonos Saganaki

11,9

Eggplant, tomatoes, and onions baked in the oven with feta (served with baguette)

Macedonian Meatballs

8,6

With feta in tomato sauce, served with baguette

Octopus from Lava Stone Grill

20,9

On fava with caramelized onions

Boukourdi (spicy)

10,9

Two types of cheese with chili and tomatoes baked in the oven (served with baguette)

Feta Parcels

11,9

In filo pastry with herbs and spicy mango sauce



Homemade Dolmades

7,5

Vine leaves stuffed with rice filling

From the Lava Stone Grill



Lamb Rack	25,7
2 Bifteki Minced meat from beef and pork With feta filling, caramelized onions, and brandy sauce	14,6
Pork Souvlaki (2 skewers)	14,5
Chicken Souvlaki (2 skewers)	16,5
Souvlaki from Lamb Fillet (2 skewers)	25,6
Beef Rump Steak (Approx. 250 g)	24,8
Salmon Fillet	19,9
Baby Calamari	19,6

Please choose your side dish
for our lava stone grill dishes



 Fried Potato Wedges With skin and sour cream	5,9
 Lemon Potatoes and Vegetables Oven-baked	6,9
Celery Purée	6,8
 Fava Purée of yellow peas with caramelized onions	6,8
 Purée of yellow peas with caramelized onions	5,9
 Mediterranean Rice with Vegetables	6,9
 Mixed Vegetables	7,0
 Cabbage Rolls with Grape & Apricot Ragout	7,2
 Side Salad	5,9
Tzatziki (Small side portion)	2,5
Sour cream (Small side portion)	2,5
Pita Warm, brushed with olive oil and oregano	3,3
 White Bread (Homemade)	2,4
 Garlic Baguette	4,8

Specialties



Stuffed Pork Fillet

23,5

Stuffed with onions, bacon, sun-dried tomatoes, and feta in a herb sauce
Served with vegetables and oven-baked potatoes

Pork Cheeks on Celery Purée

21,6

Slow-cooked in the oven with red wine sauce

Moussaka

20,9

Potatoes, eggplant, zucchini, minced meat with béchamel sauce
and cheese, baked

Kleftiko

26,4

Oven-cooked lamb with potatoes, vegetables, and feta
Served in parchment paper

Braised Lamb Shank

25,3

With spicy potato & chickpea stew and feta

Chicken Roulade

25,1

Filled with bacon, served with risotto and cabbage rolls with grape
& apricot ragout

Kritharaki in Salmon Spinach Sauce

19,1

Greek rice-style pasta with cream sauce

Homemade Ravioli

20,9

With beef filling and saffron sauce

Vegetarian / Vegan Dishes



	Stuffed Eggplant Eggplant stuffed with quinoa and vegetables on a carrot ginger cream	20,1
	Gemista Tomatoes (Stuffed Tomatoes) Filled with feta, rice, spelt, and nuts on fava with caramelized onions	18,9
	Spanakopita Puff pastry filled with spinach and feta, served with a small salad	18,9
	Moussaka with Vegetable Filling	20,9

Dishes marked with a leaf  are either already vegan or can be prepared vegan upon request. Please ask our service staff.

Desserts



Juicy Chocolate Lava Cake Served warm from the oven with vanilla ice cream	8,8
Galaktoboureko Filo pastry with semolina cream filling and vanilla ice cream	8,4
Sweet Yogurt In a crispy basket with honey and nuts	8,8
Homemade Halva Ice Cream On nougat cream	8,3
Dessert Wine Sweet, smooth, and full-bodied	14,5% 5cl 6,5

Non-Alcoholic Beverages



	0,2l	0,4l		0,2l	0,5l
Coca Cola ^{*1,3,8}	2,9	4,8	Table Water	2,5	3,9
Coca Cola Zero ^{*1,2,7,8}	0.33l 4,0		Still Water	2,5	3,9
Cola - Mix ^{*1,3,8}	2,9	4,1	Bitter Lemon ^{*4,9}	3,7	
Lemonade ^{*2}	2,9	4,1	Ginger Ale ^{*1}	3,7	
Orange Lemonade ^{*1,2,8}	2,9	4,1	Fever Tree Tonic	4,2	

Fruit Juices / Spritzers



		0,2l	0,2l Schorle	0,4l Schorle
Apple Juice	100%	2,9	2,6	4,1
Orange Juice	100%	2,9	2,6	4,1
Rhabarbernektar	60%	2,9	2,6	4,1
Blackcurrant Nectar	25%	2,9	2,6	4,1
Passion Fruit Nectar	25%	2,9	2,6	4,1

Hot Beverages



Cup of Coffee	3,0	Latte Macchiato	4,5
Greek Mokka	3,0	Milk Coffee	4,5
Cappuccino	3,5	Hot Chocolate	4,5
Espresso	2,5		

Organic Tea from Greece

ύpsilon	3,9	Delta	3,9
(Mountain tea, dittany, sage, rock rose, rose hip)		(Hibiscus blossoms, lemongrass, thyme, rosehip, mint)	

Our teas are served upon request with honey or rock sugar.

Spirits



Metaxa 5 Stars	38%	2cl	4,9	Tsipouro	42%	2cl	3,9
Metaxa 7 Stars	40%	2cl	6,8	Tsipouro Agioneri	40%	0.2l	19,5
Metaxa Reserve	40%	2cl	9,0	Gr. Grappa Dark Cave	40%	2cl	7,9
Martini Bianco	14,4%	5cl	5,7	Plomari Ouzo	40%	2cl	3,0
				Plomari Ouzo	40%	0.2l	15,5

Beers



	0,3l	0,5l
Hell	3,1	4,9
Wheat Beer (Light)		4,9
Dark Export		4,9
Wheat Beer (Light)		4,9
Non-Alcoholic Wheat Beer		4,9
Pils	3,9	
Radler	3,1	4,9
Non-Alcoholic Helles		4,9

Gin from Greece



	5cl
Grace 45,7%	10,5

The special botanicals and the wine distillate give this gin its distinctive aroma with summer-fresh notes, herbs, and citrus fruits. A unique feature of this double-distilled gin is that it is made from wine distillate instead of grain.

Mataroa 41,5%	9,5
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The Mataroa Mediterranean Dry Gin is made from 12 different Mediterranean botanicals. These include: juniper, angelica root, mastic, lavender, rosemary, citrus fruits, and more. Many of these ingredients come from Greece and give the gin its special character. It is distilled several times and refined with sweet mastic resin, which enhances its intensity and flavor.

Votanikon 40%	9,0
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Votanikon Gin contains 20 of the most important herbs of Greece, such as juniper, oregano, sage, dittany, mastic, citrus fruits, and chamomile. Inspired by ancient Greek herbal traditions, this gin offers a rich and complex taste. A classic dry gin based on carefully selected botanicals.

Tonic



	0,2l
Fever Tree Tonic ^{*4,9}	4,2

White Wine



	0,2l	0,75l
Lazaridis Amethystos	8,9	33,2
Sauvignon Blanc, Assyrtiko // Drama		
Fresh and full-bodied on the palate, with aromas of elderflower, gooseberry, and grapefruit		
Ploes Amalagos	6,9	25,5
Chardonnay, Assyrtiko // Drama		
Cuvée from Chardonnay and Assyrtiko with a bright golden color, full aromas of citrus fruits, fresh, lively, elegant, and harmonious		
Retsina	0.5l	11,5
The “tears of Aleppo pine” – as the Greek name of the resin used for sealing amphorae suggests – give this wine its unique character. On the nose pleasantly resinous, on the palate slightly tart and refreshing. An excellent food companion.		
White Wine Spritzer	ca. 0,4l	6,8

Rosé Wine



	0,2l	0,75l
Lazaridis Amethystos	8,9	33,2
Cabernet Sauvignon, Merlot // Drama		
Its full-bodied character with nuances of raspberry, wild strawberries, and forest berries. Multiple awards.		
Monolithos	6,9	25,5
Agiorgitiko, Assyrtiko // Mountainous Argolis		
Wine with expressive and distinctive character, with intense aromas of cherries, strawberries, and ripe red fruits. Round tannins of Agiorgitiko and the special acidity of Assyrtiko provide a lasting finish.		

Red Wine



Lazaridis Amethystos

Cabernet Sauvignon, Merlot, Agiorgitiko // Drama
Deep red color, harmoniously rounded berry aromas.
Aged in barrique barrels, full-bodied and voluminous.

0,2l 0,75l
11,4 42,3

Ploes Amalagos

Cabernet Sauvignon, Merlot // Drama
A fresh, fruity cuvée of Cabernet Sauvignon and Merlot
with a dark red color and powerful berry aromas.
Ideal for special occasions with its full-bodied character.
On the palate it is slightly dry, balanced, and long-lasting.

7,5 27,9

For a larger selection, please scan the QR code.



Our wines contain sulfites.

Sparkling Wine from Greece



Aprilis Brut Rosé

An elegant, sparkling wine. Fine bubbles and light notes
of red fruits and rosehip create a fresh, refreshing experience.

0,1l 0,75l
12,5% 5,9 43,2

Amalia Vintage

A complex sparkling wine with a pale green color
and strong foam formation from the first pour.
Delicate aromas of citrus, pear, and flowers.
On the palate, it is lively with refreshing acidity and a long finish.
A premium sparkling wine that can be aged.

12% 65

Athenian Spritz ^{*1,4,9}

Greek vermouth, prosecco, tonic

8,9

Campari Spritz ^{*1,4}

Prosecco with Campari

8,6

Aperol Spritz ^{*1,4}

Prosecco with Aperol

8,6

Hugo (Non-Alcoholic)^{*1}

Ginger ale with elderflower syrup,
lime, and mint

7,7

ca. 0,4l

ca. 0,4l

Cocktails / Long Drinks



Skinos Tonic ^{*4,9}	Mastiha liqueur, tonic, cucumber	10,9
Votanikon & Tonic	Votanikon Gin, Tonic	10,9
Porn Star Martini	Passion fruit, vodka, lime, vanilla	9,5
Espresso Martini (nach Art des Hauses)	Vodka, espresso, Baileys, hazelnut	9,5
Negroni Greco	Otto's Vermouth, Mataroa Gin, Campari	10,9
Caipi Ginger ^{**1}	Non-Alcoholic Lime, brown sugar, ginger ale	6,9



Allergens

If needed, please scan our allergen menu.
All prices in Euro including VAT.



1. with colorant(s) | 2. with preservative(s) | 3. contains caffeine
4. contains quinine | 5. with taurine | 6. with sweetener(s) | 7. contains a source of phenylalanine
| 8. with antioxidant(s) | 9. with acidifier(s) | 10. with thickener(s)



Visit us online as well. At

www.symposium-restaurant.de

you have the opportunity to subscribe to our newsletter or simply check out the latest news. You can also conveniently make a reservation via email.
Of course, you can also purchase gift vouchers from us.
Just ask our staff.